

Sarda Bio Polymers Private Limited CIN: U24233MH2012PTC234791

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Product Data of LBG - CARCOL 25A

Description, composition and properties

CARCOL 25A is a high-grade locust bean gum derived from the endosperm of the seeds of the strains of carob tree (Ceratonia Siliqua L.), It is approved for use in Europe as a food (E 410) under EFSA regulations.

Packaging, Storage and Shelf Life

Shelf life is 18 months from the date of manufacturing. CARCOL 25A is to be stored in preferred storage condition temperature below 35 degree Celsius or lower and humidity below 65%rH. It should be stored in a clean, dry, and dark place. It is packed in plastic / paper bags with HDPE/PE/HMHD liner inside of 25 kg net.

Defects / Foreign Material

Foreign Material Critical

Total Foreign Material Critical (No./100 Kg)	Max 0

Foreign Material Major

Total Foreign Material Critical (No./100 Kg)	Max 0	
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Foreign Material Minor

Total Foreign Material Critical (No./100 Kg)	Max 0	
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Safety & Handling

MSDS, the Material Safety Data Sheet is available on the request.

GMO, Kosher and Halal status

This material is Kosher and Halal approved. Certificates are available on request. It is produced from the material that is Non-GMO.



Physical and Chemical properties

Appearance	Fine off white powder containing only a few specks.		
Color	Creamy white to yellowish		
Odour	Neutral, without off flavour		
Particle Size through 100 Mesh	>95%		
Insoluble Acid matter	<3%		
Crude Fats	<1.5%		
pH in 1% Solution in water at 20°C	5 to 7		
Loss on drying	<12%		
Ash	<2%		
Protein Total as Nx5.7	<7%		
Viscosity (Brookfield RVT, Spindle no.3, 20rpm, 1% solution, at 25°C after 2 hrs)	2700 - 2850		

Microbiological properties

Bacillus Cereus	< 100 cfu/g
Listeria monocytogenes	Absent
Salmonella	Absent in per 25 g
Coagul.pos. Staphylococci	< 100 cfu/g
Aerobic Plate count	<10000 cfu/g
Enterobacteriaceae	<100 cfu/g
Coliforms	<10 cfu/g
Yeast	<500 cfu/g
Moulds	<500 cfu/g
Aerobic spore count	<1000 cfu/g
Sulphite Red.Clos.spores	<100 cfu/g
Escherichia coli	Absent in per 10 cfu/g

Heavy Metals

Arsenic	< 0.1 mg/kg
Lead	< 0.1 mg/kg



Cadmium	<0.1 mg/kg
Mercury	<0.1 mg/kg

Nutrition

784.00 kj
196.00 kcal
5.00 g
0.00 g
83.00 g
0.00 g
1.00 g
0.00 G
0.00 g
0.00 mg
83.00 g
0.000 g
0.00 mg
11.00 g
0.000 g

Food Allergens

Yes	No	Allergens
	x	Cereals containing gluten and prod.thereof
	Х	Wheat
	Х	Rye
	Х	Gluten – Max Conc 20
	Х	Crustaceans and products thereof
	Х	Molluscs and products thereof
	Х	Egg and products thereof
	Х	Fish and products thereof
	Х	Peanuts and products
	Х	Soybeans and products
	Х	Milk and thereof (including lactose)
	Х	Nuts and products
	Х	Sesame Seeds and products thereof
	Х	Sulphite
	Х	Celery and products thereof



	Х	Mustard and products thereof	
	Х	Lupin and products	
	Х	Mammals and products	
	Х	Poultry and products	
	Х	Mango and products	
х		Legumes/Pulses (other)	
	Х	Peas	
	Х	Seeds (others)	
	Х	Refined vegetable oil	
	Х	Corn (Maize)	
	Х	Umbeliferae (other)	
	Х	Сосоа	
	Х	Yeast	
	Х	Herbs	
	Х	Spices	
	Х	Glutamate	
	Х	Annatto	
	Х	AZO Colours	
	Х	Artificial colours	
	Х	Vanillin	
	Х	Caffeine	
	Х	Alcohol	
	Х	Allium	
	Х	Antioxidants	
	Х	Artificial Sweetners	
	Х	Preservatives	

Dietary

Property	Yes	No
Vegan	Х	
Ovo Lacto Vegetarian	Х	
Lacto Vegetarian	X	
Ovo Vegetarian	X	
Pesco Vegetarian	x	
Organic		X

Foods free from

Property	Yes	No
Irradiation	X	



Alcohol		Х
Meat	Х	